

HOMETEAM

SMOKIN' HOT

BBQ

SINCE 2006

SOUTH CAROLINA

FULL SERVICE CATERING & EVENTS



At Home Team BBQ, we aspire to create a one-of-a-kind experience for you and your guest. From set-up to break-down, menu selection to rental needs, our catering and special events associates assist you with each and every detail of your tailor-made event. You can always count on Home Team BBQ for fresh, quality ingredients, professional presentation, and true southern hospitality. So let our team serve yours!

From **BACKYARD to BALLROOM**

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HOMETEAMBBQ.COM
@hometeamcatering



SMOKIN' HOT

STARTERS

SINCE 2006

Kick off your event with a couple of these tasty hors d'oeuvres, displayed or passed by our staff. Each offering is priced per person with an additional charge if passed.

SMOKED WING Dry Rub Alabama White Sauce	\$4.25	BOUDIN Creole Remoulade	\$3.75
FRIED RIBS Alabama White Sauce Death Relish	\$4.75	JALAPENO CHEDDAR SAUSAGE Pickled Mustard Seed Saltine	\$4.00
SHRIMP DIP Grilled Crostini Herb Salad	\$4.75	SQUASH CASSEROLE ARANCINI Carolina Gold Rice Grana Padano	\$4.00
CHICKEN TOSTADA Smoked Chicken Esquites Salsa Roja Cilantro	\$4.50	PIMENTO CHEESE SANDWICH H.T. Hot Sauce King's Hawaiian Bread	\$4.00
BRISKET TOSTADA Esquites Poblano Carrot Salsa Chimichurri	\$5.00	SMOKED MEATBALL Tomato Harissa Mayo	\$4.00
MINI CRAB CAKES Remoulade Herbs	\$7.25	DEVEILED EGG Chives Chicken Cracklins Espelette	\$3.25
SWEET POTATO "TOSTONE" Adobo Salsa Verde Cotija	\$3.25		
SMOKED FISH TOAST Caper Parsley Radish Lemon	\$5.25		



For the main event, choose either a Traditional or Elevated entree comprised of low & slow smoked meats and a choice of two sides found on pg. 5. Each package is priced per person and served buffet-style.

**Carving stations available for select items as a premium addition.*

Traditional

Served with our signature BBQ sauces and Kings Hawaiian buns.

SINGLE MEAT COMBINATION

PULLED PORK \$13.25
Salt | Pepper | Cider Vinegar

DRY RUBBED CHICKEN \$13.25
Dry Rub

PULLED CHICKEN \$14.00
Home Team Red Hot BBQ
**Contains Dairy*

SMOKED TURKEY* \$14.00
Butter | Jus

CHOPPED OR SLICED BRISKET* \$17.00
Salt | Pepper | Smoke

TWO MEAT COMBINATION

PULLED PORK & DRY RUBBED CHICKEN \$16.75

PULLED PORK & PULLED CHICKEN \$17.75

CLASSIC COMBO \$18.95

Pulled Pork or Dry Rubbed Chicken

WITH YOUR CHOICE OF:

- Chopped or Sliced Brisket*
- Smoked Turkey*
- St. Louis Style Ribs

PREMIUM COMBO \$22.75

YOUR CHOICE OF TWO:

- Chopped or Sliced Brisket*
- Smoked Turkey*
- St. Louis Style Ribs
- Pulled Chicken

Elevated

PRIME RIB* MARKET
Smoked Thyme Jus | Horseradish Crema

PIT SMOKED PORK LOIN \$20.00
Poblano | Chimichurri | Whole Grain Mustard

SMOKED MEATLOAF \$19.00
Mole Poblano

LOCAL FISH MARKET
Chimichurri

LOCAL VEGETARIAN PREPARATION MARKET



Add two sides to your main dish or a specialty station to make it a meal.
Each side is priced per person and served buffet-style.

CLASSIC SIDES \$3.95

SMOKED GOUDA MAC & CHEESE

Whole Grain Mustard | Monterey Jack & Cheddar Cheese

**Contains Gluten + Dairy*

BBQ BAKED BEANS

Smoked Pork Shoulder | Mustard | Brown Sugar

**Contains Dairy*

POPPY SEED COLESLAW

Green Cabbage | Celery Salt

COLLARD GREENS

Smoked Pork Shoulder | Apple Cider Vinegar | Brown Sugar

MASHED POTATOES

Mashed Yukon Gold Potatoes

**Contains Dairy*

POTATO SALAD

Rosemary | Mustard | Scallion

**Contains Dairy*

HASH & RICE

Carolina Gold | Tomato | Vinegar

**Contains Dairy*

BRUNSWICK STEW

Smoked Pork Shoulder | Pulled Chicken | Beans | Corn | Tomato

**Contains Dairy*

ELEVATED SIDES \$5.50

POTATO PUREE

Creamed Yukon Gold

**Contains Dairy*

LOCALLY SOURCED VEGETABLES

Chimichurri | Citrus Vinaigrette

CRISPY BRUSSEL SPROUTS

Lemon | Parmesan

**Contains Dairy*

SHELLS & CHEESE

Herbs | Parmesan Crust

**Contains Dairy + Gluten*

CAROLINA GOLD RICE

Thyme | Butter

**Contains Dairy*

CREAMED GREENS

Braised Greens | Garlic Parmesan | Bread Crumbs

**Contains Dairy + Gluten*

HOME TEAM SALAD

Greens | Grilled Corn | Tomato | Cucumber | Toasted Pepitas | Smoked Poblano Vinaigrette

GREEN SALAD

Cabbage | Garden Mix | Fennel | Cilantro | Parsley | Celery | Jalapeño | Chimichurri | Lemon Vinaigrette

CUCUMBER & TOMATO SALAD

Pickle Onion | Parsley | Mint | Red Wine Vinaigrette



SMOKIN' HOT

TACO BAR

SINCE 2006

This station takes you even further South with elements that allow you to build your own tacos, nachos, or taco salad - the possibilities are endless!

Each package is priced per person and served buffet-style.



CLASSIC TACO BAR

\$15

CHOICE OF TWO PROTEINS:

Pulled Pork or Pulled Chicken

Black Beans

Brisket +\$3.25

ACCOMPANIMENTS INCLUDE:

Pico de Gallo, Carrot & Jalapeno Salsa, Smoked Corn Salsa Verde, Flour Tortillas, Shredded Lettuce, Coleslaw, Crema, & Monterey Jack & Sharp Cheddar Cheese.

MAKE IT A MEAL & ADD TWO SIDES \$21.75

DELUXE TACO BAR

\$17

CHOICE OF TWO PROTEINS:

Pulled Pork or Pulled Chicken

Black Beans

Brisket +\$3.25

ACCOMPANIMENTS INCLUDE:

Salsa Roja, Grilled Corn Esquites, Charred Poblano Peppers, Salsa Verde, Guacamole, Pickled Onions, Cilantro, Crema, Cotija Cheese, Flour Tortillas, & Mixed Greens.

MAKE IT A MEAL & ADD TWO SIDES \$24

SMOKIN' HOT SPECIALTY ACTION STATIONS SINCE 2006

Guests can gather around these stations to mingle and munch on these local favorites. Each offering is priced per person as a starter and as an entree respectively.



LOW COUNTRY BOIL

Carolina Shrimp | Signature Spices | Corn |
House-Made Sausage | Potatoes

ACCOMPANIMENTS INCLUDE:

Home Team Cocktail & Hot Sauce, and Lemon Wedges

*25 person minimum

AS A STARTER

Lowcountry Boil
Service Only

\$18.95

AS THE MAIN EVENT

Lowcountry Boil Service +
Choice of Two Home Team Sides

\$25.75

OYSTER SERVICE

Locally-sourced clusters steamed on site and then spread before your guests on specially-constructed oyster tables

ACCOMPANIMENTS INCLUDE:

Home Team Cocktail & Hot Sauce, Saltine Crackers, Lemon Wedges, Horseradish, Ancho Tarter, and Charred Salsa Verde.

Shucking Knives & Towels Also Provided. *50 person minimum.

AS A STARTER

Oyster Service Only

\$14 +

MKT PRICE OF OYSTERS

AS THE MAIN EVENT

Oyster Service + Choice
of Two Home Team Sides

\$19 + MKT PRICE OF OYSTERS



SHRIMP & GRITS BAR

Carolina Shrimp | Heritage Grits | Andouille Gravy

ACCOMPANIMENTS INCLUDE:

Bacon, Cheese, Scallions, Charred Poblano, Corn Nuts

*25 person minimum

AS A STARTER

Shrimp & Grits Service
Service Only

\$16.75

AS THE MAIN EVENT

Shrimp & Grits Service +
Choice of Two Home Team Sides

\$ 22

Finish your event with one of these sweet treats.
Each priced per person & served buffet-style.

DESSERTS \$5

BANANA PUDDING

Nilla Waffers | Whipped Cream | Sliced Banana
**Contains Dairy/Gluten*

CHOCOLATE PEANUT MOUSSE

Milk Chocolate | Peanut Brittle | Smoked Sea Salt

CHOCOLATE TART

Cookie Crust | Smoked Sea Salt | Cocoa Nibs

PECAN PIE

Graham Cracker Crust | Caramel

COBBLER

Mixed Berry | Apple

Home Team requires a 20% or \$200 minimum for all off-site full service caterings plus 15% gratuity and 11% local sales tax. Charges will apply once final menu and head count are given. On-site events require a food and beverage minimum to be met plus service charge, gratuity, and tax, food and beverage minimums differ depending on the day of the week and time of day. Please call for more information regarding on-site events.

Thank you for choosing
HOME TEAM BBQ!

